Philly Cheesesteak

HEARTY

YIELD	ACTIVE	TOTAL
2 sandwiches	30 min	30 min

EQUIPMENT
Cast iron griddle or skillet · Parchment paper

#	INGREDIENT	MASS	VOLUME	PROCEDURE
1	Sirloin steak, 2 in*, partly frozen*	450 g	1 lb	Trim the fat and gristle off the steak. Slice it paper-thin, ⅛ in or less, across the grain while still firm. Refrigerate until the onion is done.
2	Cooking oil Sweet onion*, diced* Salt	14 g 60 g	1 tbsp ¼ onion pinch	Heat oil in the griddle over low. Add onion and salt. Cook, stirring now and then, until translucent, ≈8 min.
3	Salt		pinch	Turn the heat to high. Push the onions to the side. Add the beef and salt. Cook, breaking it up, until mostly cooked with a little pink left, ≈3–4 min.
4				Mix the onions back in. Cook until no pink remains, ≈1 min. Turn off the heat.
5	Cheese slices*, American or provolone*		6 slices	Split the meat into 2 portions on the griddle. Lay 3 slices over each and let them melt, ≈1 min.
6	Hoagie rolls*, split*		2	Scoop each portion into a roll.
7				Wrap each sandwich tightly in parchment. Rest ≈2 min so the juices soak into the bread.

INSTEAD OF SIRLOIN	FROM THE FREEZER, BEST FIRST
Sirloin steak, 2 in	**1** Half sirloin, half T-bone strip (fattier) · **2** T-bone, cut off the bone (strip + tenderloin) · **3** Hanger steak, center membrane removed · **4** Tri-tip, halved where the grain turns · **5** Round steak or rump roast: lean, shave extra thin, don’t overcook

NOTES

- Original whiz: melt 50 g evaporated milk, 50 g grated medium cheddar and 4 American slices over medium-low, stirring until smooth. Use half on the griddle and drizzle the rest in the rolls.
- Slicing: a thawed steak firms up enough in ≈1 h in the freezer. Pre-shaved store beef works too: skip step 1.